

2016 Conference Program (Tentative)

Sunday, July 31 (Pre-Conference Training)

8:00 am - 5:00 pm **WSNA Classes**
Financial Management for Directors
Food Safety in Schools

Monday, August 1

6:00 am **Wellness Walk**

6:45 am - 7:45 am **Continental Breakfast**

6:45 am - 7:45 am **First-timers Session (Breakfast served)**

8:00 am - 10:30 am **First General Session**
Keynote: Scott Lesnick~
Growing Legacies, Nourishing Children,
and The Never Give Up Perspective

10:30 am - 11:00 am **Networking Break**

11:00 am - 1:15 pm **HOD Annual Meeting & Luncheon**

1:00 pm - 4:00 pm **Blood Drive**

1:30 pm - 5:30 pm **Nutrition 101 (Part 1 of 2)**

1:30 pm - 2:30 pm **Education Sessions:**
 Successfully Blending the Four
 Generations Part 1 (Scott Lesnick)
 Food Allergens, Part 1
 Financial Viability (OSPI)
 Washington State Dairy Council
 Work Efficiency
 Handling Produce

2:45 pm - 3:45 pm **Education Sessions:**
 Successfully Blending the Four
 Generations Part 2 (Scott Lesnick)
 Food Allergens, Part 2
 USDA Foods & Menu Planning (OSPI)
 Legislation through Communication
 Practice the Power of the Positive
 Persuasion in Your Cafeteria
 Professional Standards / Certificate
 Program

4:00 pm - 5:00 pm **Education Session:**
 Membership: Why Should You Be
 Certified?

5:00 pm - 9:30 pm **Night of Entertainment**

Tuesday, August 2

6:00 am **Wellness Walk**

6:45 am - 7:45 am **Continental Breakfast**

7:15 am - 8:15 am **DDS / OSPI Updates /
OSPI Food Updates**

8:00 am - 9:00 am **Education Sessions:**
 Free & Reduced Applications (OSPI)
 Tips and Tricks of Equipment
 Knife Skills . . . The Right Way

Tuesday, August 2 (cont.)

8:00 am - 9:00 am **Education Sessions (cont):**
 Which Pan Should We Pick for the
 Kitchen?

8:30 am - 10:30 am **Exhibits for Directors/Supervisors**

9:15 am - 10:15 am **Education Sessions:**
 Follow the Steps to Verification (OSPI)
 Meal Patterns (OSPI)
 Professional Standards / Certificate
 Program
 Knife Skills . . . The Right Way (Repeat)

10:30 am - 2:00 pm **Exhibits for all attendees**

1:00 pm - 5:00 pm **Nutrition 101 (Part 2 of 2)**

2:15 pm - 3:15 pm **Education Sessions:**
 Offer vs Serve (OSPI)
 How Do We Write the Specs for What
 We Want?
 Being Passionate about Healthy Eating
 How Does One Begin to Scratch Cook
 and Why?
 Explore Beef Experience

2:15 pm - 4:30 pm **Education Session (2-hour):**
 Figuring Meal Pattern Contributions
 from a Recipe (OSPI)

3:30 pm - 4:30 pm **Education Sessions:**
 Which Pan Should We Pick for the
 Kitchen? (Repeat)
 Tips & Tricks / Equipment Maintenance
 Smarter Lunchroom
 Facing Your Administrative Review with
 Confidence

6:00 pm - 7:00 pm **Social Hour**

7:00 pm - 11:00 pm **President's Banquet & Dance**

Wednesday, August 3

6:00 am **Wellness Walk**

7:00 am - 8:00 am **Seated Breakfast**

7:00 am - 9:15 am **New Board Member Training**

8:15 am - 9:15 am **Breakout Sessions:**
 Bury Me with My Pearls (Jane Herlong)
 Verification (OSPI)
 USDA Foods Update (OSPI)
 Which is the Right Pan for the Kitchen?
 #3Hash Tag?!?Pin?!?Tweet?!?App?!?
 Tools & Tips to Revitalize Local Chapters

9:30 am **Third General Session**
Keynote: Jane Herlong ~
*Don't Throw Tomatoes at My Field of
 Dreams*